



Recipe Name: White Chicken Chili

File No:

Recipe Adapted From:



Federal Way School District

Grade Group (s): K-8, 9-12	HACCP Process
Number of Portions: 100	<input type="checkbox"/> #1 No Cook
Portion Size: 1 cup	<input type="checkbox"/> #2 Cook & Serve Same Day
Serving Utensil:	<input type="checkbox"/> #3 Includes Cooling Step
Servings per Pan:	

Ingredients	Weight	Measure
Oil, Olive		1½ cup
Onion, Flakes, Dehydrated	1 lb	
Peppers, Bell, Green, Raw, Diced		2 cup
Jalapeno, Raw, Diced	6 oz	
Garlic, Powder		¼ cup
Cumin, Ground		¼ cup
Oregano, Dried		2 Tbsp
Chili Powder, Mild		3 tsp
Beans, Great Northern, Canned, Low Sodium Drained, Rinsed, USDA #100373		2 #10 can
Beans, Pinto, Canned, Low Sodium, Drained, Rinsed, USDA #100365		2 #10 can
Water		6 qt 2½ cups
Peppers, Chili, Canned	½ #10 can	
Chicken, Strips, Cooked, Frzn, USDA #110462	19 lbs	
Corn, Frozen, USDA #1	2 lb	
Milk, 1%		2⅔ cup
Sour Cream, Low Fat		6½ cup
Cilantro, Fresh, Chopped	6 oz	

Procedure
1. In a large steam jacket kettle, sauté olive oil, onion, green pepper, jalapeno, garlic, cumin, oregano, and chili powder. Simmer until fragrant, 6-10 minutes.
2. Add beans, water, chilies, chicken, and corn.
3. Simmer chili until an internal temperature of 165°F for at least 15 seconds is reached.
4. Remove from heat and add milk slowly, stirring constantly.
CCP: Hot hold for service at 135°F or higher.
5. Garnish each serving with 1 Tbsp of sour cream and a pinch of cilantro.

Meal Component Contribution			Total Yield	
Meat/Meat Alternate: 2 oz eq			Weight:	
Vegetable Subgroups			Number of Pans:	
DG	RO	BPL	Pan Size:	
		¼ c	Volume:	
S	O	A	Nutrition Analysis Based on Portion Size	
		⅓ c	Calories: 330 kcal	
Fruit:			Saturated Fat (g): 4.15 g	
Grains:			Sodium (mg): 566.51 mg	
Based on USDA Food Buying Guide-RAW			Calculated using NutriKids	

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes  
S - starchy O - other A - additional